



CAKEFRAME

MAKES CAKES STAND UP **MAKES YOU STAND OUT**

STARTER KIT
INSTRUCTION BOOKLET



Welcome To A Revolution In Cake Construction!

Hello, Dawn Butler here!

I'm so excited to bring you my new invention. As a cake decorator I was frustrated that there was very little available to me by way of food safe internal supports for cakes. After nearly 2 years of designing, testing and manufacturing I am proud to bring you CakeFrame.



About this book

In this booklet you will find easy to follow diagrams on how to construct all of the 10 cakes featured in the starter pack.

Very quickly, you will see that the possibilities are endless as you find other ways to configure CakeFrame parts to build your own designs. There are also some great decorating tips and design ideas too, and even more on the website and Facebook page.

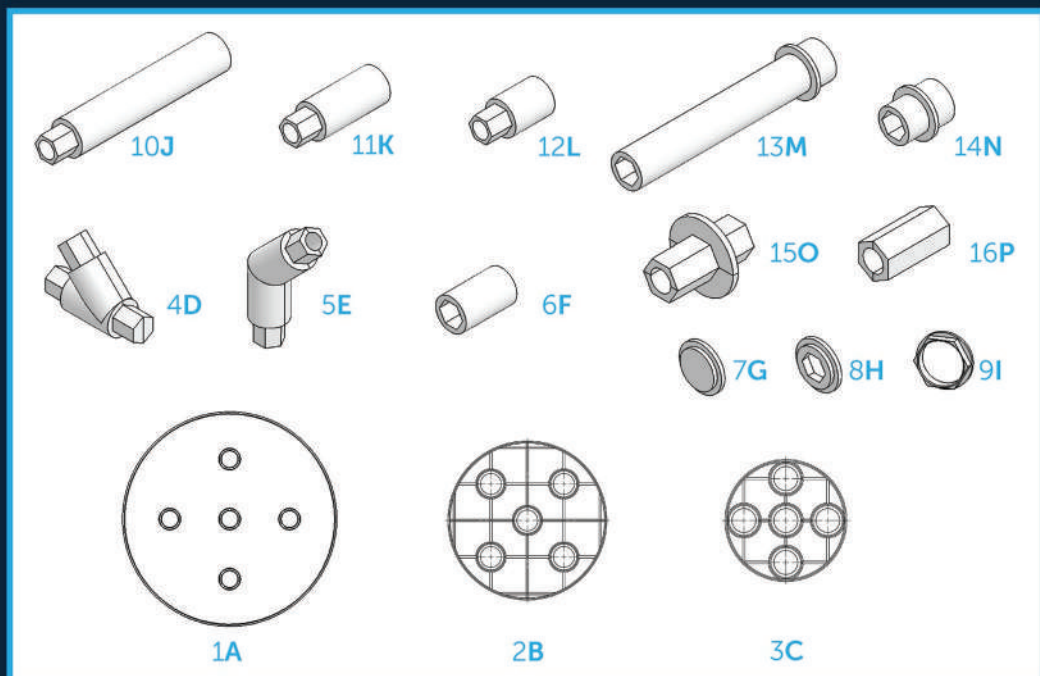
Don't forget the fun doesn't stop here. With so many different parts available to buy individually, you'll never be short of the right piece when designing your cake.

Enjoy!

Dawn Butler



PARTS GUIDE



PARTS LIST

- 1A ROUND BASE BOARD - 10"
- 2B ROUND PLATFORM - 6"
- 3C ROUND PLATFORM - 4"
- 4D SINGLE ANGLED JOINT
- 5E ELBOW JOINT
- 6F CONNECTOR
- 7G BLANKING CAP
- 8H COLLAR
- 9I LOCK NUT
- 10J ROD - LONG - 10CM
- 11K ROD - MEDIUM - 5CM
- 12L ROD - SMALL - 2.5CM
- 13M FOUNDATION - LONG
- 14N FOUNDATION - SHORT
- 15O COLLARED ADAPTER
- 16P PLAIN ADAPTER



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How Cake Frame Works

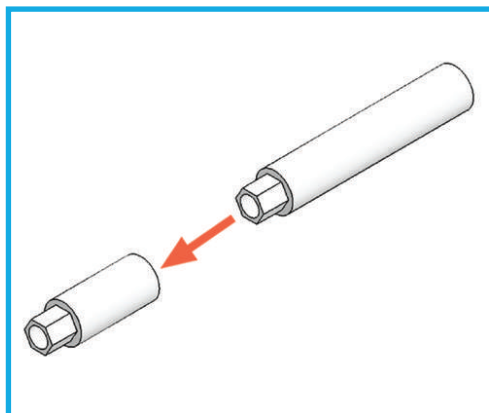
CakeFrame is made from a very strong polystyrene-based plastic which is both food grade and dishwasher safe. Yes, you'll be able to get the parts back, wash and re-use them.

I have designed all manner of joints, straight pieces, curves and angles. There are platforms too (round and square and in different sizes) that will support your cakes as you create height and the indispensable part, the foundation piece which screws your structure tightly to the base board.

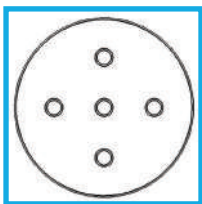
When designing CakeFrame, I wanted it to be simple but effective. No gluing, drilling or cutting is required as you simply slot pieces together as you build. Each part fits securely into the next (see picture) and whilst it can be pulled apart for re use, it holds firmly in place, adding strength and support to your cake.

When adding cake to your structure you can either stack, fill and cover as you go, or decorate separately and add a finished cake to the structure (See Construction & Decorating Tips at the end of the booklet).

CakeFrame is suitable to support other edible creations too such as chocolate or rice crispy treat. Let me take you through the parts in more detail...

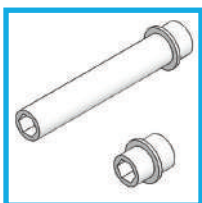


Base Boards



Whilst you have a 10" round in this kit there are other sizes available, both in round and square shapes. The pre-cut holes in the baseboard have been specifically spaced to offer the greatest flexibility with your design. You will be able to use from 1 foundation piece to 9 foundation pieces in one design.

Foundation Pieces & Lock Nuts



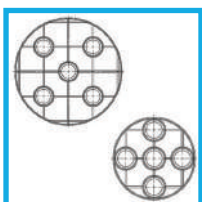
This provides the core strength of your structure. It is a rod which has a hollow, hexagonal core with a screw thread at one end and a negative end at the other. It is added to the baseboard by pushing the threaded end through the hole on the baseboard and then screwing the lock nut onto the threaded end until it gives a firm fit.

As you build your structure, you can use a second foundation piece, turn it upside down and secure a platform to it (see instructions for Steam Punk Clock).



The foundation piece comes in 2 different lengths which offer freedom in design. Whilst the longer foundation piece offers the greatest strength the shorter piece allows other angles or rod lengths to be added very close to the surface of the base board or a platform.

Platforms



Like the baseboard these are available in many sizes and in round or square shapes. Use a platform as you would a cake card to support cakes, either internally within a structure or as a base for a tiered cake. If the platform will be exposed don't forget to add blanking caps to prevent your cake from drying out.

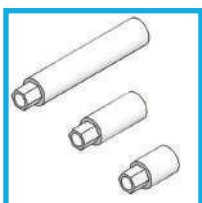


Blanking Caps



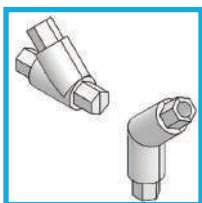
These are great for creating a smooth surface on your baseboard or platform prior to icing it. Simply push the caps into any unwanted holes. If your design has an exposed platform with unwanted holes which might cause the cake to dry out, use the blanking caps to fill any unwanted holes prior to placing the cake onto the platform. PLEASE NOTE THAT WHILST THESE FIT SNUGLY INTO THE PLATFORM HOLES THEY CAN BE REMOVED. PLEASE ENSURE THAT CHILDREN ARE NOT LEFT UNSUPERVISED WITH THESE PIECES AS THEY COULD CAUSE CHOKING IF SWALLOWED.

Rods



These come in three different lengths so you should be able to get just the right length for your needs by either using one rod or a combination of lengths. Each rod has 2 distinctive ends, one negative, one positive. Each end slots into its opposite shape (positive/negative) to create a strong joint. To pull apart, simply wiggle the rod at the joint until loose and pull apart.

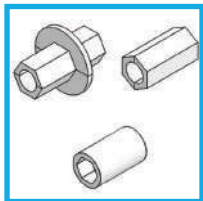
Joints



I have designed many different joints to suit all manner of designs. Each joint comes in 2 halves. Line up the halves side by side and snap the 2 pieces together. This allows further versatility because it keeps the core structure hollow (like the rods and foundation pieces). You will not only be able to feed rods and dowels through your structure to add even more strength if your cake is going to be a large and heavy design but you can also use these joints as posy picks to support flowers and other wired decorations. If you're feeling really adventurous the hollow core allows you to safely feed lighting or a mechanism which provides movement through your structure to make your cake really come to life!



Adapters & Connectors



An adapter will allow you to join 2 negative ends together. A connector will enable you to join 2 positive ends together.

Collars



These are designed to offer support when adding a platform to your structure. Whilst the holes in a platform will fit snugly onto a foundation piece the collars allow a platform to be suspended between 2 rods, trapping it in place at the desired height. Simply place a collar into the desired hole on the platform, add the next rod and then slide the platform over the rods until it sits on top of the collar. At this stage it will still feel loose but the weight of the cake on top will hold this in place.

Use a foundation piece to lock the platform securely in place to offer strength or if you want to continue your support structure from a different hole on the platform. Use a collar when a foundation piece isn't necessary, usually when your structure continues using another rod.

The foundation piece is useful when:

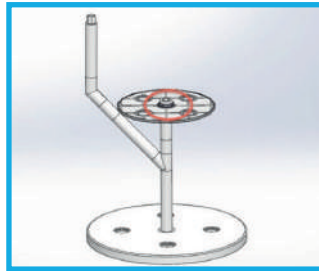
1. You want to lock the plate securely in place to offer strength, even if you are continuing the rods from the same hole, or when you want to carry on your support structure from a different hole in the plate (see picture on next page).



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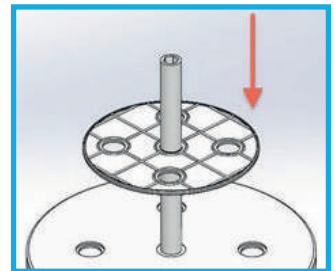
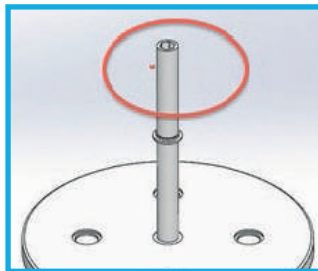
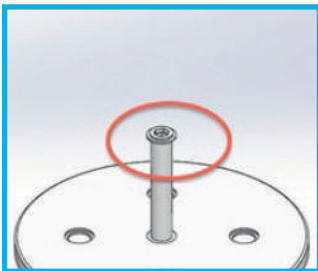
OR

2. You can use another foundation piece to start a new support column from a different hole in the platform.

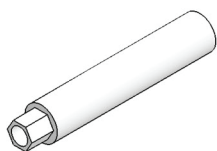


So the collars are used when a foundation piece isn't necessary, usually when you are carrying straight on with another rod.

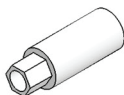
Simply place the collar into the desired hole, add the next rod, then slide the platform over the rods until it sits on top of the collar (see pictures below). At this stage it will still feel loose, but with the weight of the cake on top, it will hold its place as gravity will push it down.



Wedding Cake



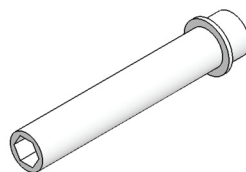
Long Rod x 1



Medium Rod x 2



Short Rod x 2



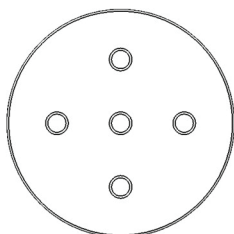
Long Foundation x 1

Blanking Caps x 12

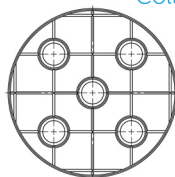


Lock Nut x 1

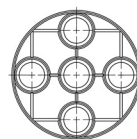
Collar x 2



Base Board - 10" x 1



6" Platform x 1



4" Platform x 1

Cakes Used: 6" Round Sponge & 4" Round Sponge - 3 layers each.

Hints & Tips

Adding your own touches to this wedding cake will be very easy.

I have chosen to use flower oasis to hold fresh flowers for this display which I have slotted in place as I'm building the frame, adding the flowers once the cake is decorated.

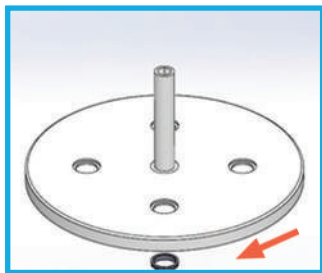
You could equally use polystyrene dummies in any size to make separators or change the design completely to have a larger cake touching the base board, turning this into a 3 tiered cake design.



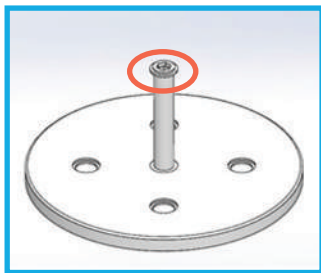


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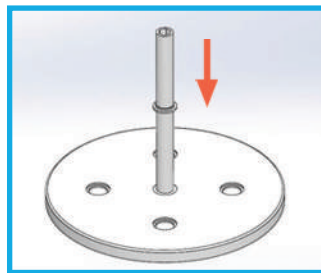
Take a look at the "Using CakeFrame" section for advice on when to cover your cake. You can do this either on or off the structure.



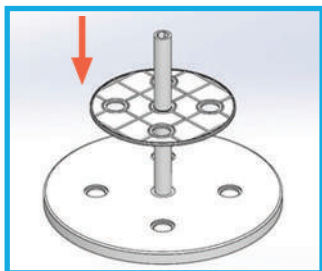
Lock Nut



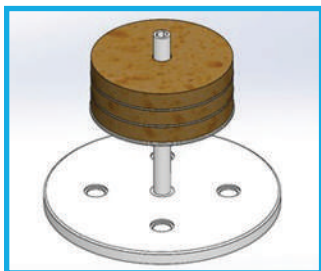
Collar



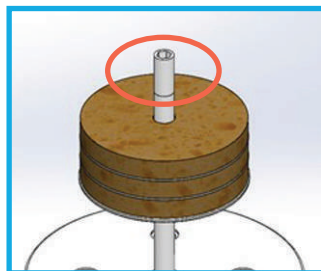
Long Rod



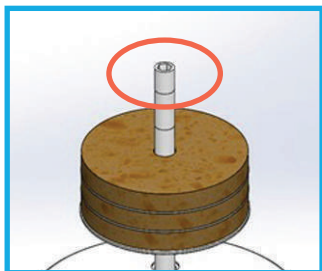
6" Platform



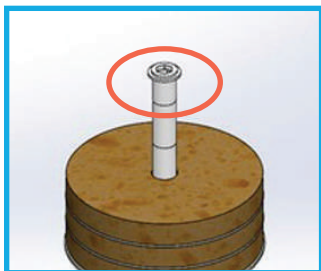
Add Cake



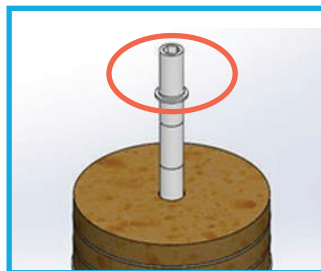
Medium Rod



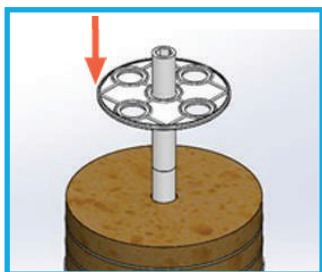
Small Rod



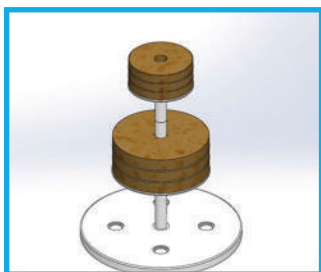
Collar



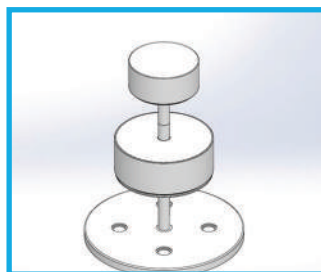
Medium Rod



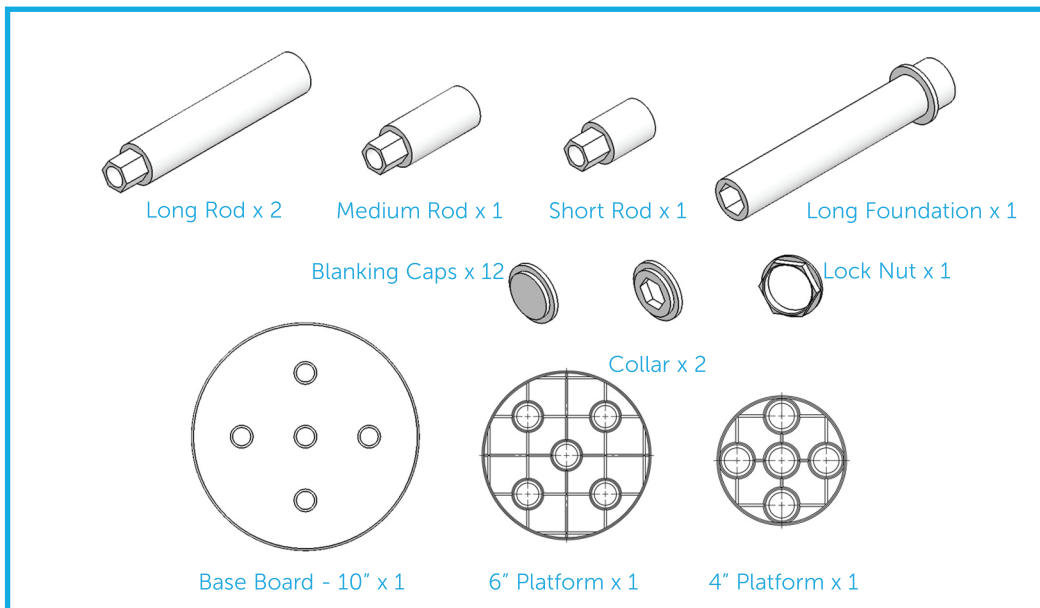
4" Platform



Add Cake



Chandelier



Cakes Used: 6" Round Sponge & 4" Round Sponge
- 3 layers each.

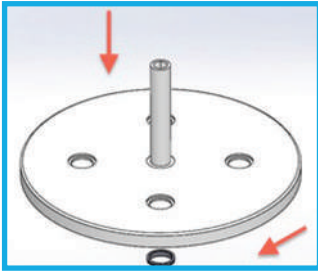
Hints & Tips

Whilst this is called a chandelier cake, it doesn't have to be decorated as such. The name refers more to the inverted design, with the smaller cake being at the bottom rather than the top.

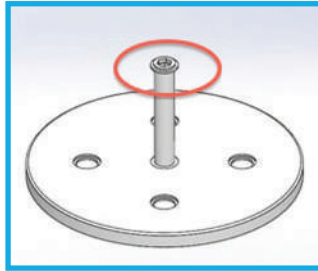
I have used Isomalt decorations on this design made from a mould by Marvelous Molds (see the stockist page for more details).

This is a very similar configuration to the wedding cake, and you can see how easy it is with CakeFrame to come up with many different designs whilst using only a small number of parts. See "Construction & Decorating Tips" for advice on when to cover your cake. You can do this either on or off the structure.

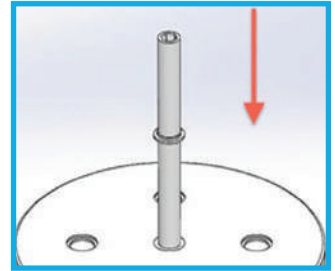




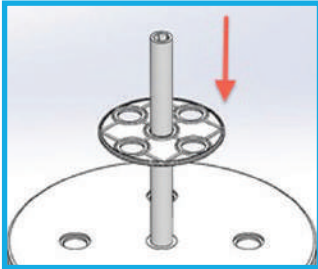
Lock Nut



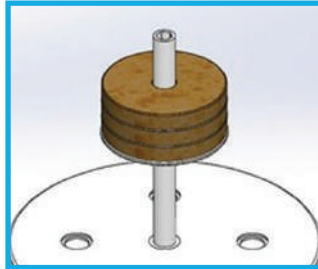
Collar



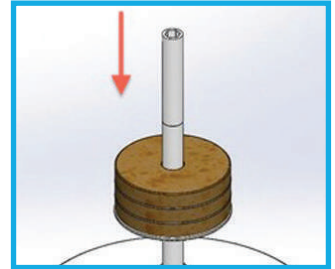
Long Rod



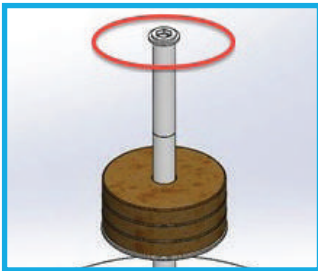
4" Platform



Add Cake



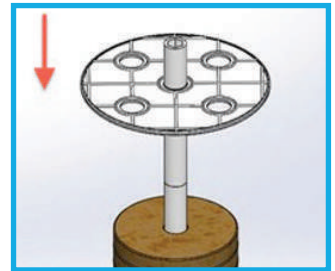
Long Rod



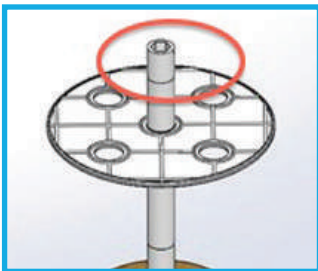
Collar



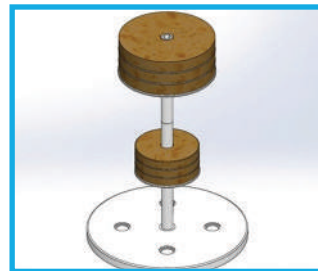
Medium Rod



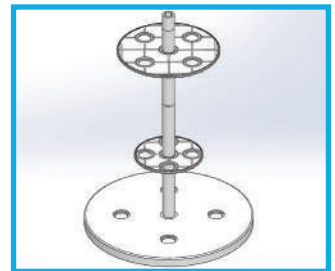
6" Platform



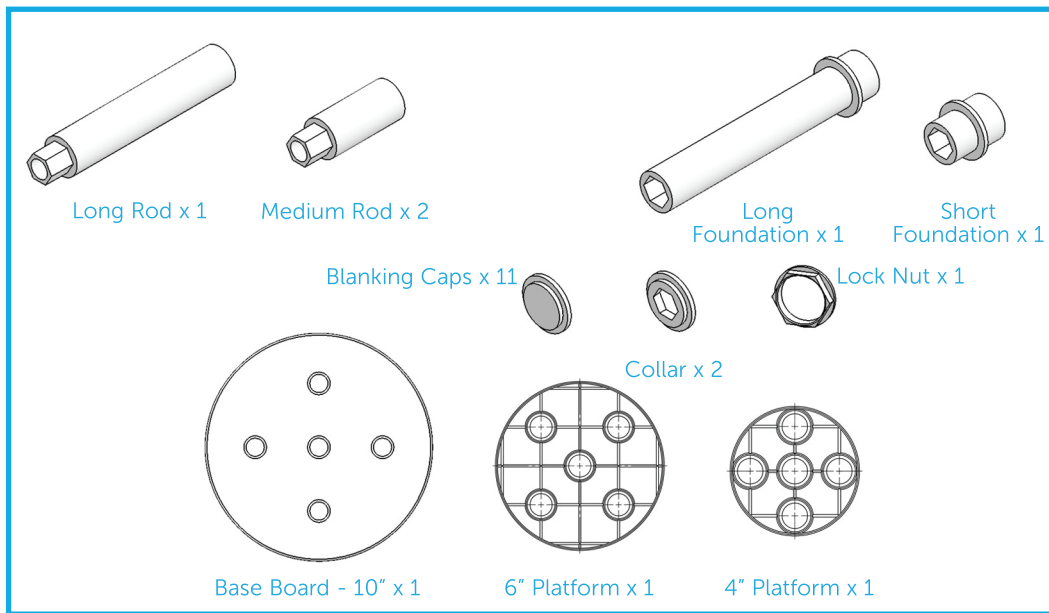
Small Rod



Add Cake



Toadstools



Cakes Used: 6" Round Sponge (carved into a dome & 4" Round Sponge (carved into a dome) - 3 layers each.

Hints & Tips

You can pre-ice the underside of the platforms to look like mushroom gills. Do this 24 hours prior to adding the carved cake on top so it has had a chance to harden.

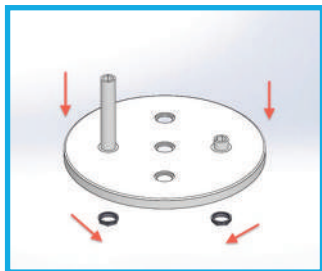
For the mushroom stalks I have used layers of small cake circles, but you could use cake pop mix, rice crispy treats or polystyrene dummies.

Adding detail to the top of the toad stool was easy too,, I have used the rod inside the large mushroom as a posy pick to support the caterpillar. This could just as easily support a fairy figure or other modelled item.

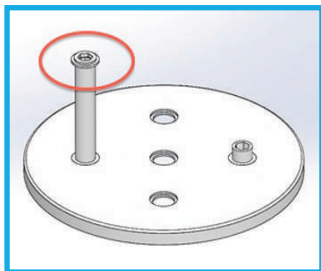




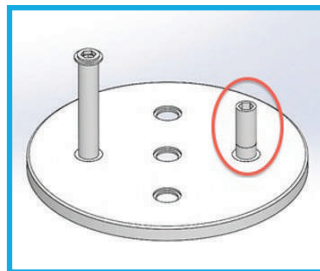
See the section on "Using CakeFrame" for advice on when to cover your cake. You can do this either on or off the structure.



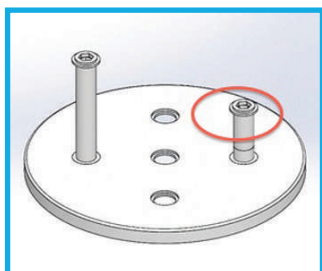
2 x Lock Nut



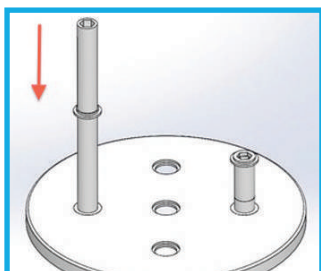
Collar



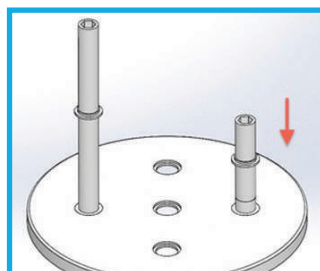
Medium Rod



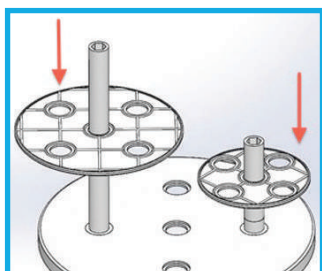
Collar



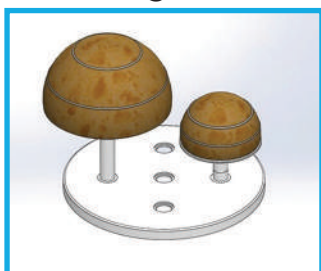
Long Rod



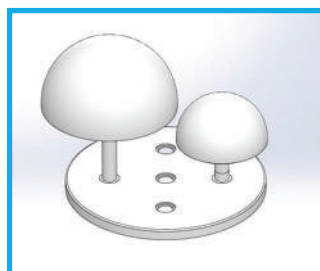
Medium Rod



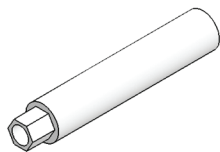
6" Platform
&
4" Platform



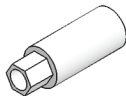
Add Cake



Sweetie Explosion



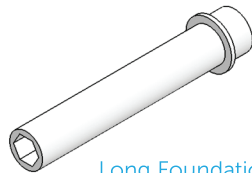
Long Rod x 2



Medium Rod x 1



Short Rod x 2



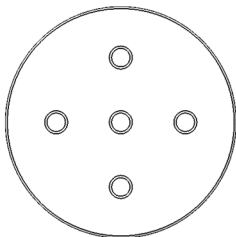
Long Foundation x 1

Blanking Caps x 8

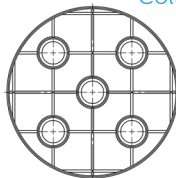


Lock Nut x 2

Collar x 1



Base Board - 10" x 1



6" Platform x 1

Cakes Used: 6" Round Sponge & 4" Round Sponge
- 2 layers each.

Hints & Tips

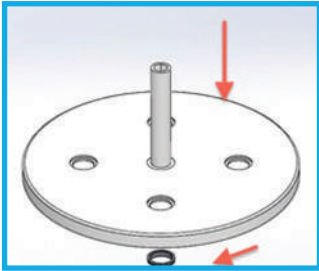
Don't feel restricted to using the same sweets for your cake, there are so many kinds that would work.

I have added a sweetie explosion to the top by wiring extra sweets and using the central rod in the top tier as a posy pick to support them.

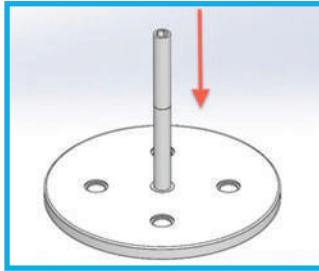
Don't forget you will need to smear ganache or royal icing to the central rod to secure your sweetie explosion.



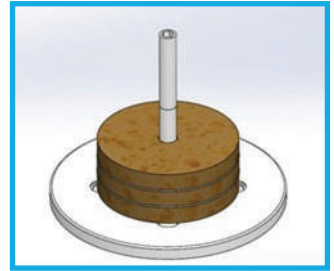
You could use an adapter (plain or collared) and a small foundation piece to bolt the top platform in place.



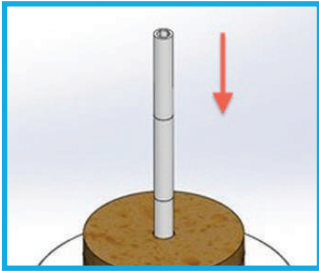
Lock Nut



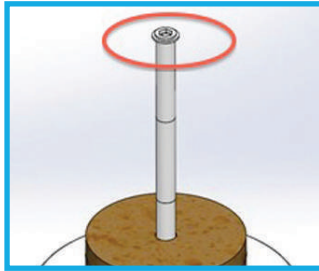
Long Rod



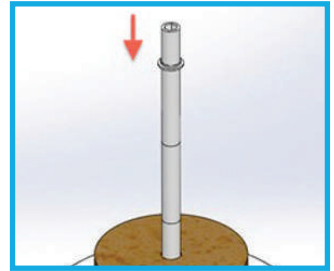
Add Cake



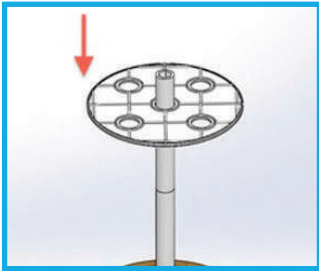
Long Rod



Collar



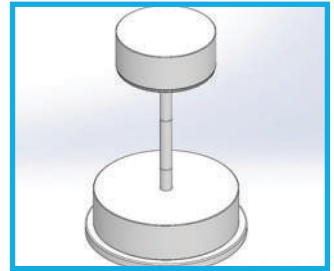
Medium Rod



6" Platform



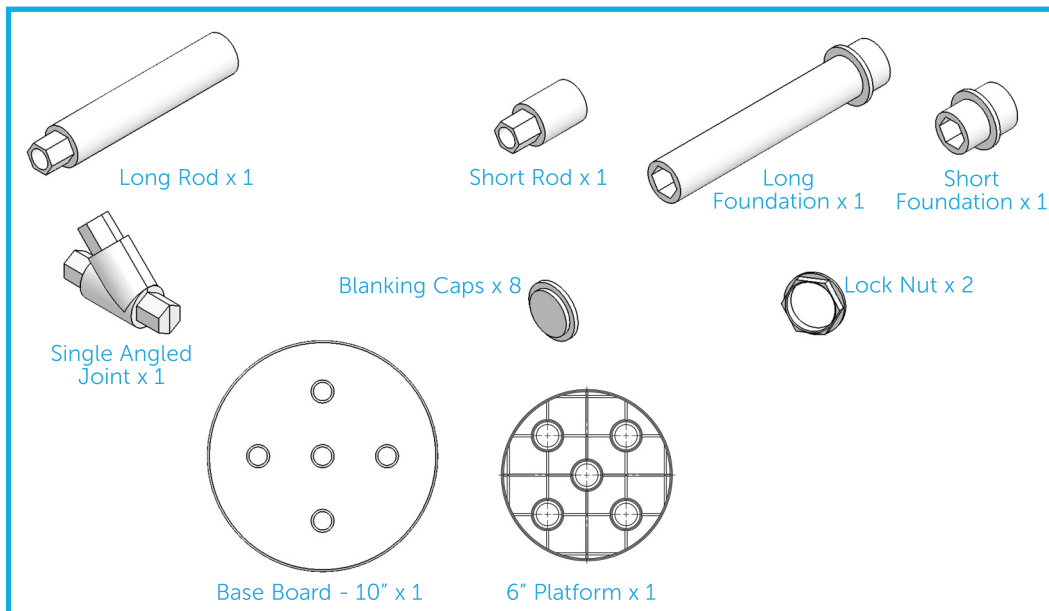
Add Cake



Medium Rod



Steampunk Clock



Cakes Used: Double Height 6" Round Sponge

Hints & Tips

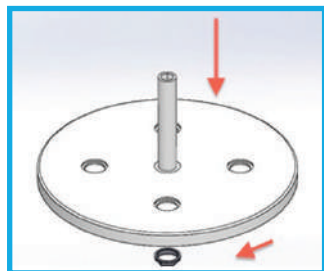
This is such a simple yet effective structure and can work with lots of different themes. This could be a Christmas present, birthday present, box of chocolates or hat box cake. The possibilities are endless.

On this design I have used chocolate paste and dusted it with Dinkydoodle Lustre Dusts. I have piped the gold details with gold Cake Lace.

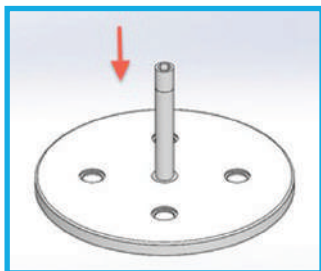


You will need to ice the clock face onto the 6" platform in advance and allow it to harden before securing it to the foundation piece.

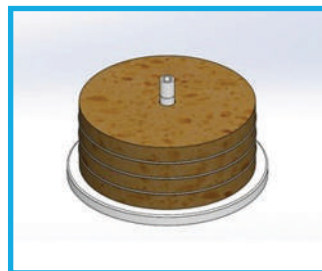
You will also notice that the angle joint for this design doesn't use both parts of it. I have used this "spare" hole as a posy pick to support wired decorations.



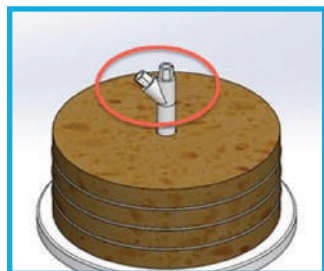
Lock Nut



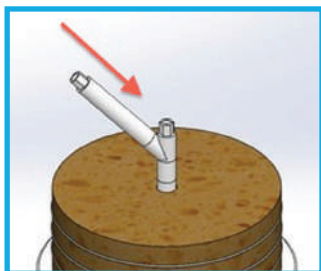
Small Rod



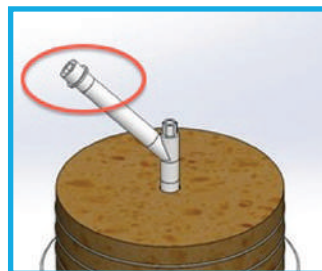
Add Cake



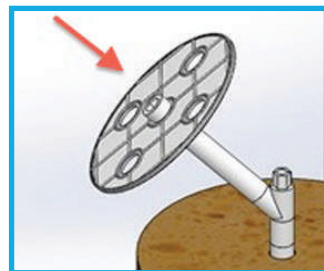
Single Angled Joint



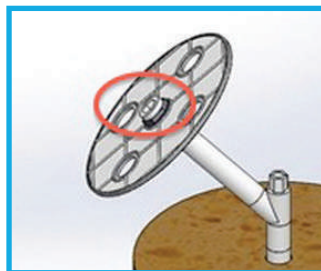
Long Rod



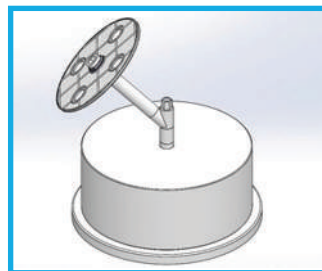
Short Foundation



6" Platform

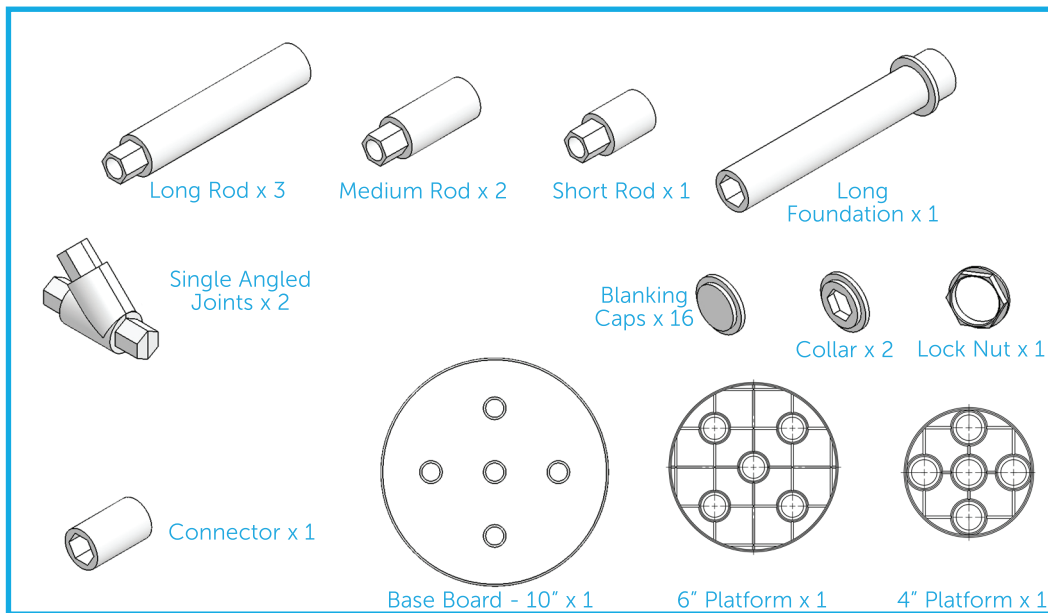


Lock Nut





Teddy Bear



Cakes Used: Layered and Carved Vanilla Sponge (Body) & 5\" Round Layered and Carved Sponge (Head)

Hints & Tips

The handle for his knapsack is simply a wooden dowel secured with modelling chocolate around the hand and rested on the shoulder.

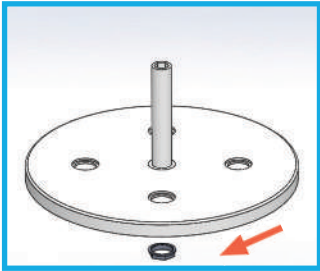
The knapsack contains rice crispy treats, which is then secured to the pole with modelling chocolate. It is then covered in sugar paste.

The head for this design was made from cake, but if you struggle with carving or would like to keep it as light as possible you could replace the cake with rice crispy treats or even a polystyrene ball.

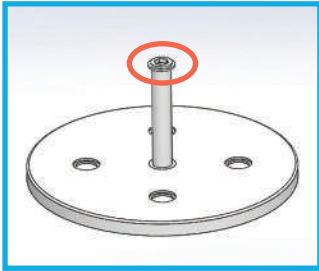


Whilst I've decorated this structure as a teddy bear, it could of course

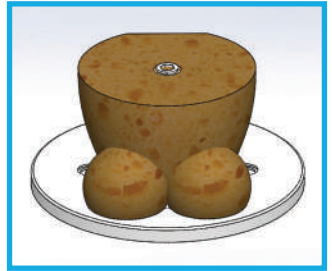
be anything you like, such as a girl, or boy, or your children's favourite cartoon character. Once you see how easy it is to create support for a standing cake structure, the only limit to what you can create will be your imagination .



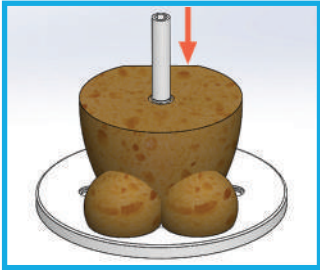
Lock Nut



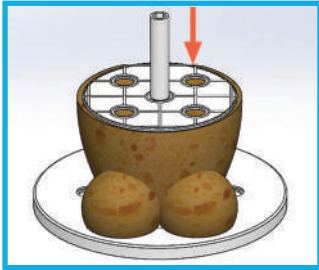
Collar



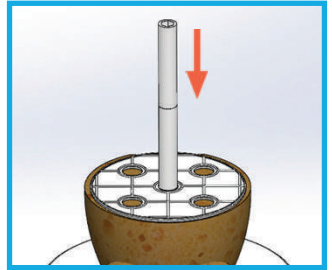
Add Cake



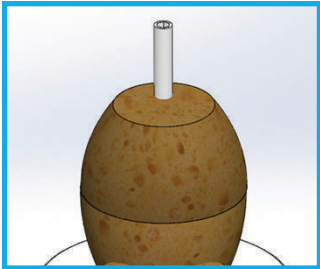
Long Rod



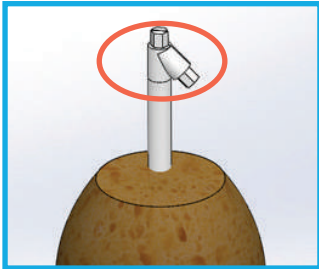
6" Platform



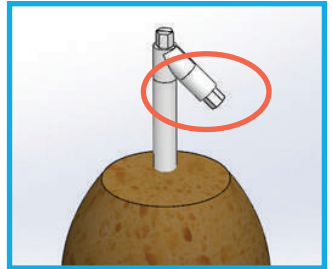
Long Rod



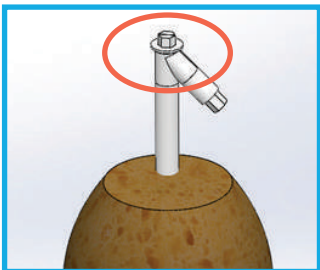
Add Cake



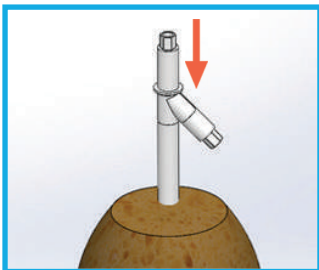
Single Angled Joint



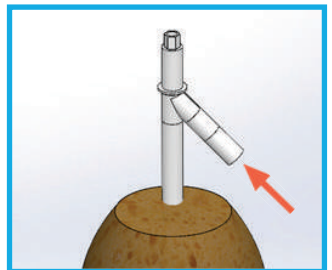
Small Rod



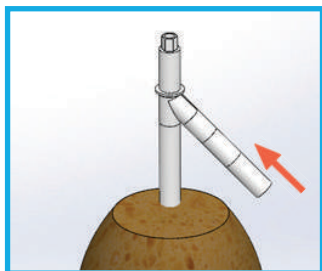
Collar



Medium Rod



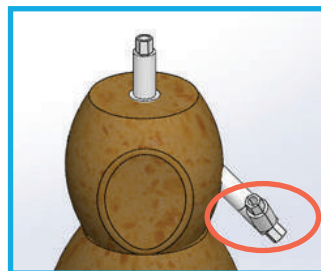
Connector



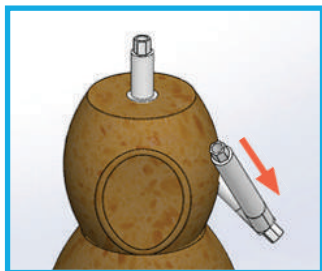
Medium Rod



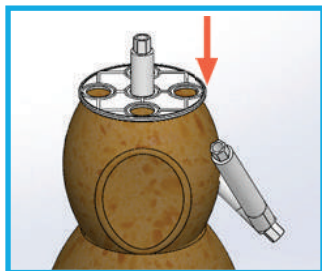
Add Cake



Single Angled Joint



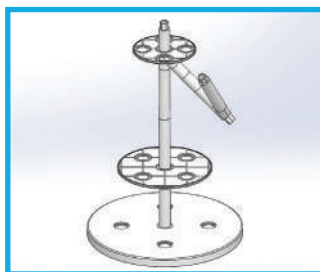
Long Rod



4" Platform

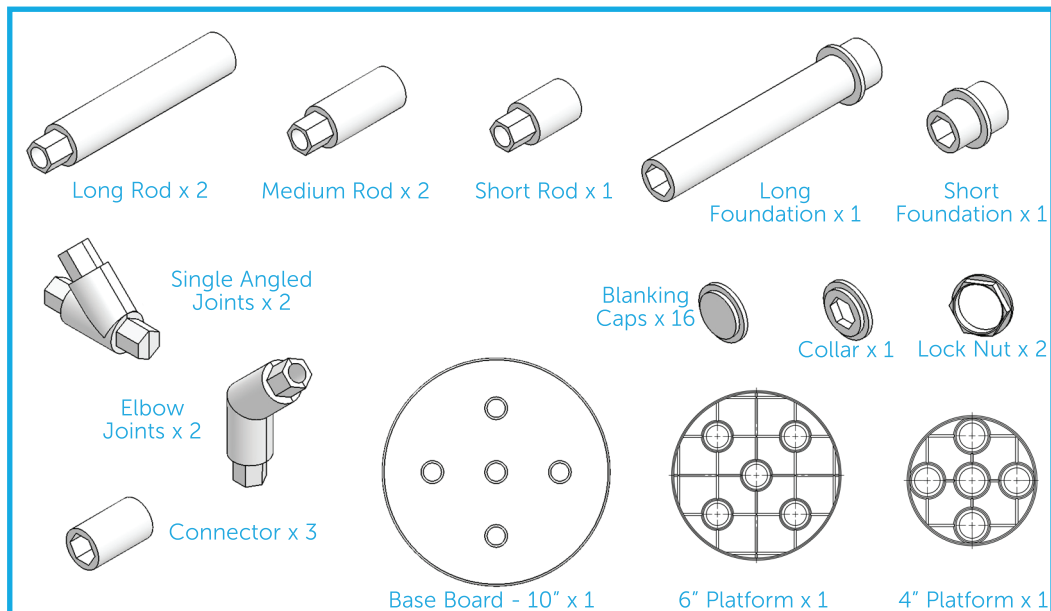


Add Cake





Roberta Robot



Cakes Used: Layered 6" Round Sponge carved into a "birdcage" style.

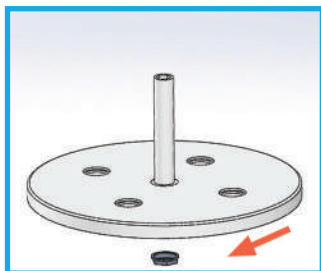
Hints & Tips

Balancing, gravity-defying cakes don't have to be difficult and this shape illustrates this very well.

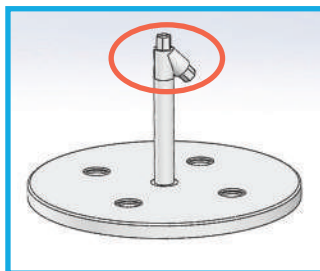
The important thing to do when building structures with extremities is to think about the central point of gravity.

The leg on this cake counterbalances the tray, and the teapot is kept light by making it out of rice crispy treats or even a polystyrene ball.

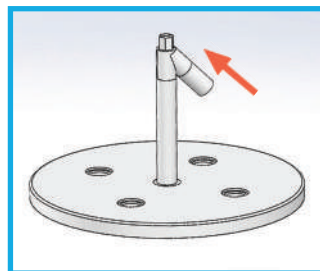




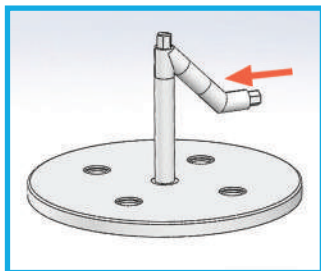
Lock Nut



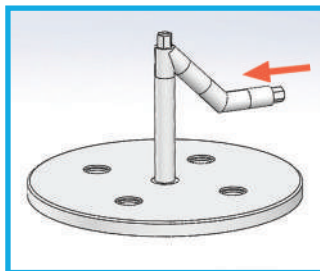
Single Angled Joint



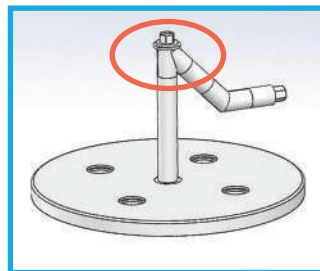
Small Rod



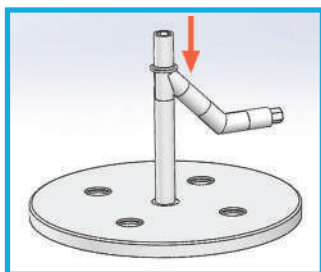
Elbow Joint



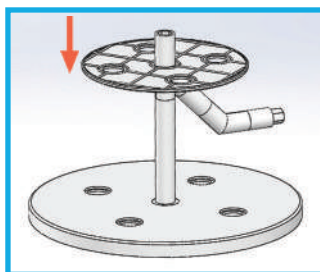
Small Rod



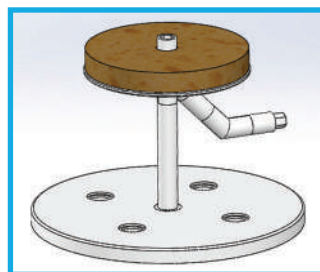
Collar



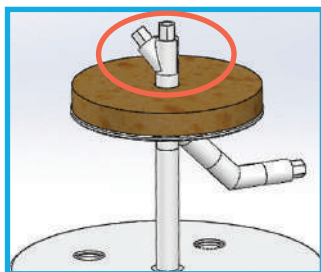
Connector



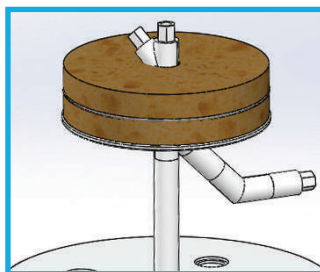
6" Platform



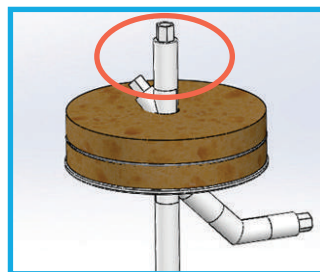
Add Cake



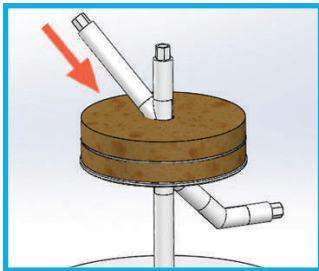
Single Angled Joint



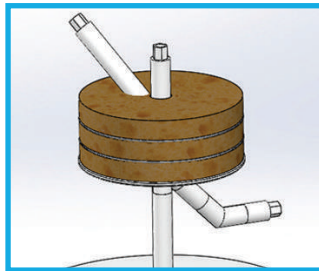
Add Cake



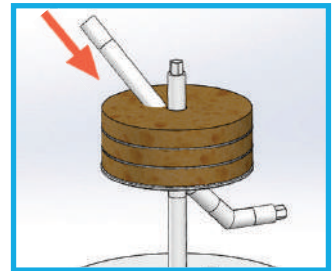
Medium Rod



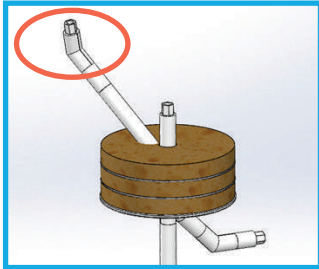
Long Rod



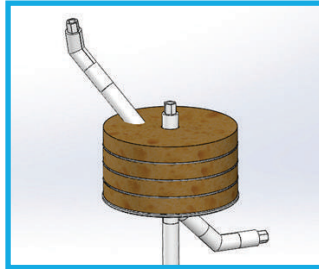
Add Cake



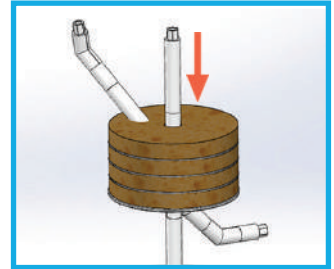
Connector



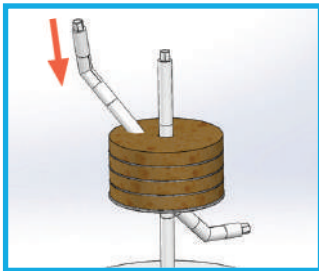
Elbow Joint



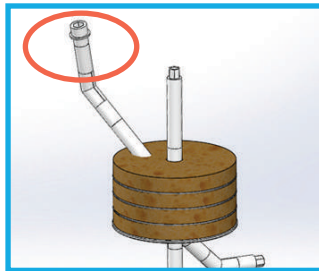
Add Cake



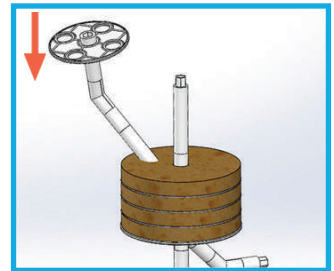
Long Rod



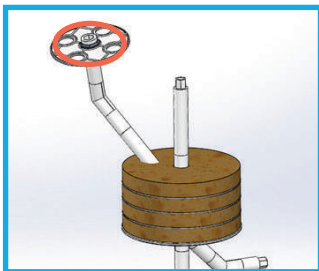
Medium Rod



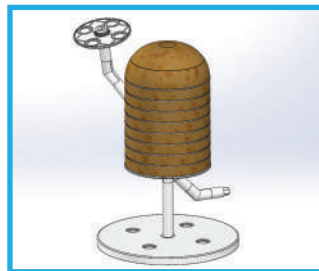
Short Foundation



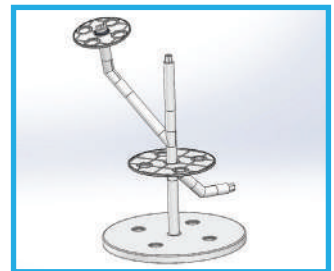
4" Platform



Lock Nut

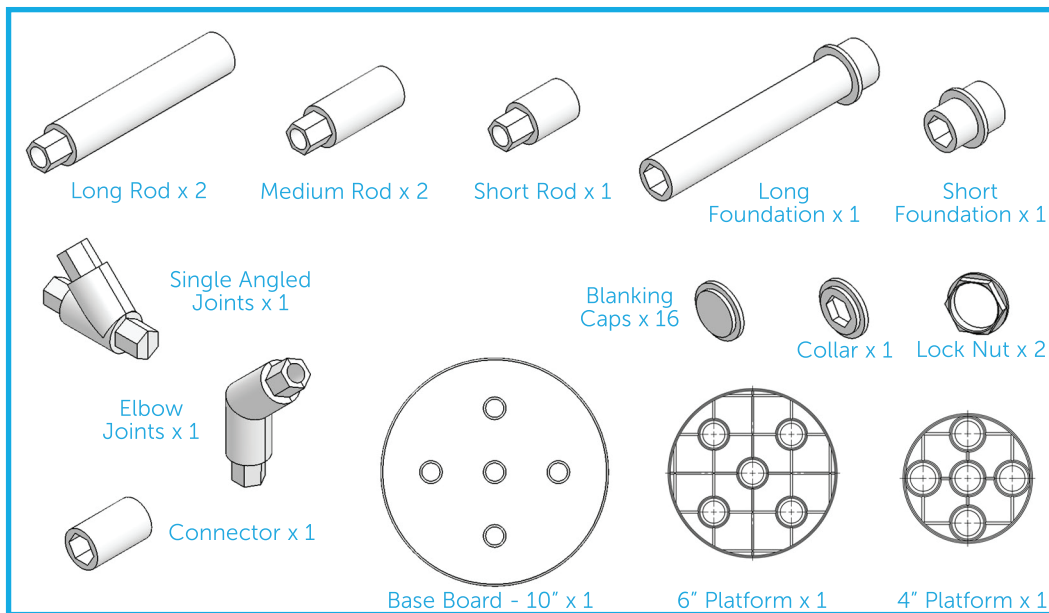


Add Cake





Castle



Cakes Used: 4" Round layered cakes
- both tiers.

Hints & Tips

This cake is a great example of how the central support can be used to create interesting shapes that appear to defy gravity.

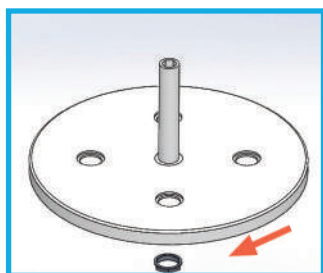
Again, the key point to remember when designing your cakes is balance. A cake will not stand up if the top extremity of cake is much heavier than the lower one.

You may notice here that I have supported the top tier of cake through an outer platform hole, rather than the central one. This brings the cake further to the centre of gravity, therefore offering more support.

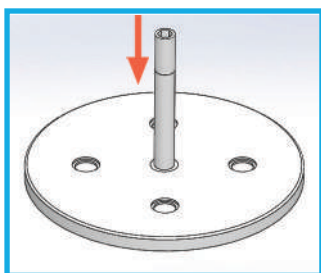




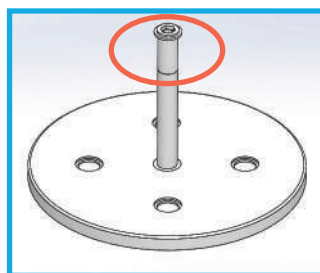
I have decorated this with an icy theme, but don't forget this could just as easily be a haunted castle, or princess tower. The turrets can be made in many ways. For larger turrets and towers consider covered rice crispy treats or iced plastic dowels. For smaller turrets I suggest modelling chocolate or flower paste.



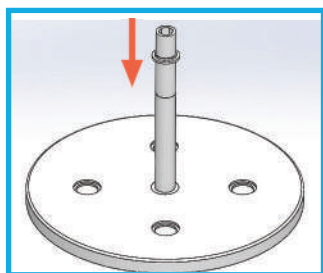
Lock Nut



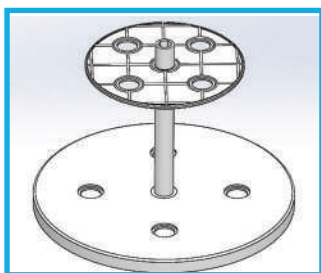
Medium Rod



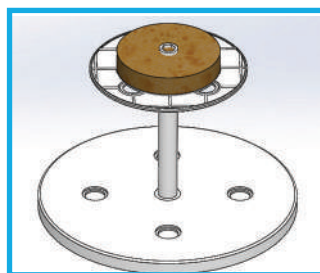
Collar



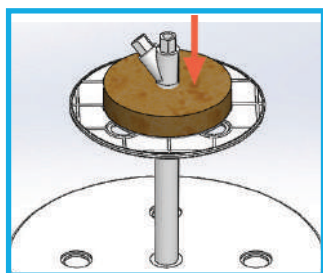
Small Rod



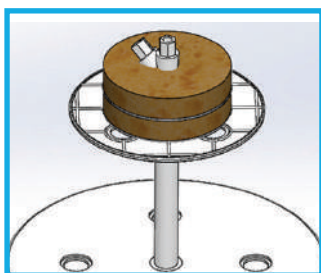
6" Platform



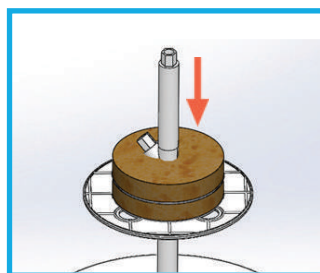
Add Cake



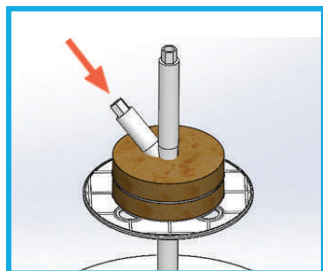
Single Angled Joint



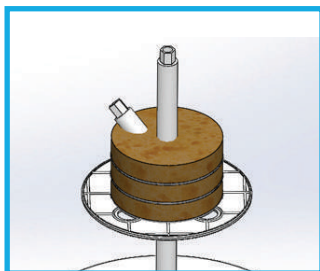
Add Cake



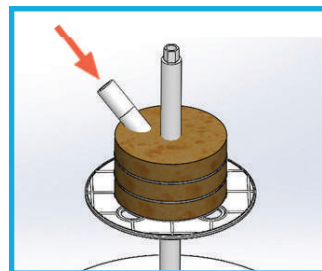
Long Rod



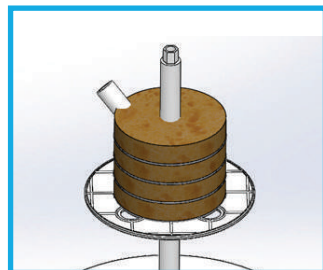
Medium Rod



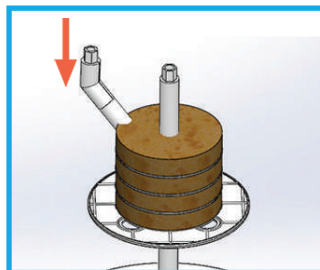
Add Cake



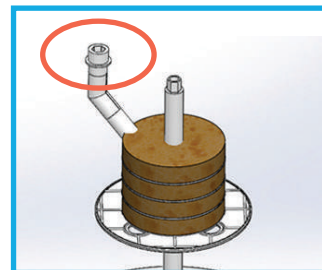
Connector



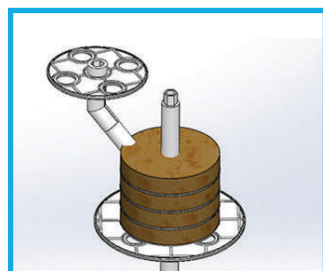
Add Cake



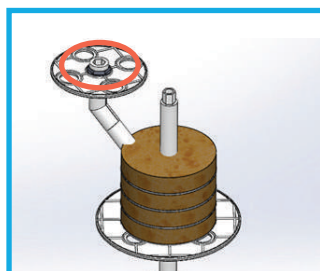
Elbow Joint



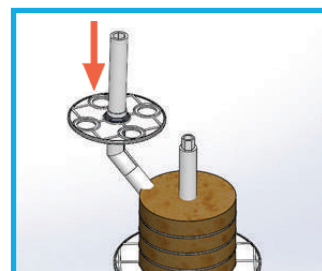
Short Foundation



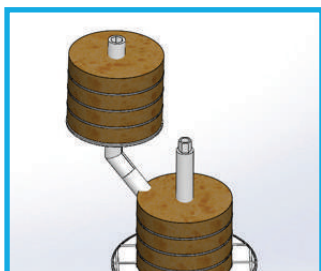
4" Platform



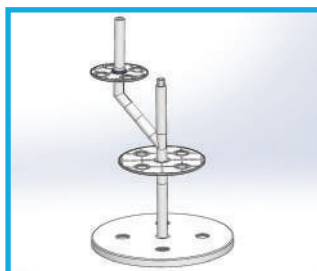
Lock Nut



Long Rod

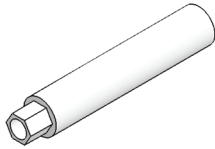


Add Cake

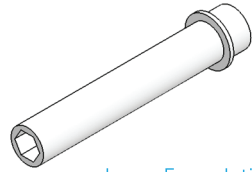




Topary Tree



Long Rod x 4



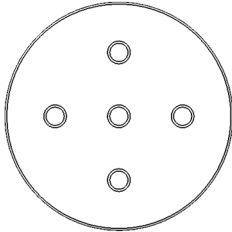
Long Foundation x 1

Blanking Caps x 8

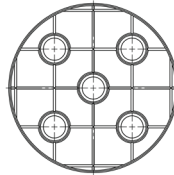


Lock Nut x 1

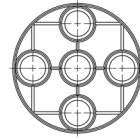
Collar x 2



Base Board - 10" x 1



6" Platform x 1



4" Platform x 1

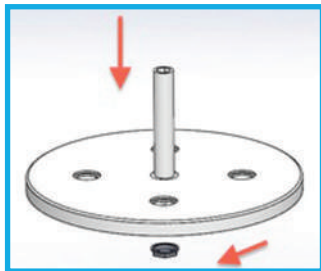
Cakes Used: 5" carved and layered cake (Pot) &
6" sphere carved from layered cake.

Hints & Tips

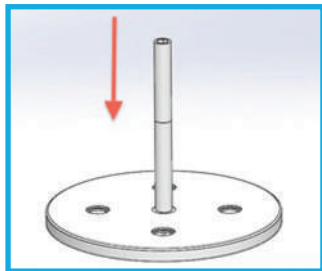
Here's a 2-tiered cake with a difference!

This one should be tackled as 2 very separate tiers, and I would advise carving off the board (before assembly).





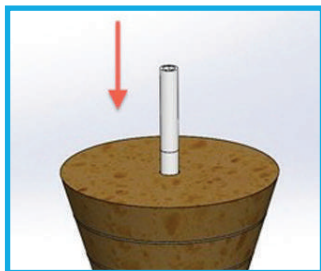
Lock Nut



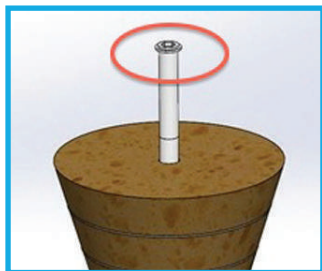
Long Rod



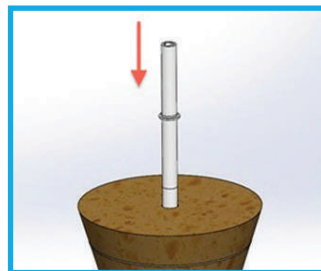
Add Cake



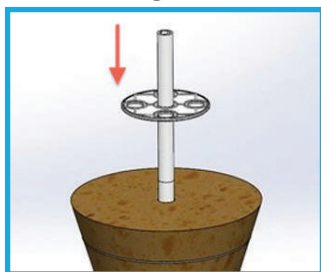
Long Rod



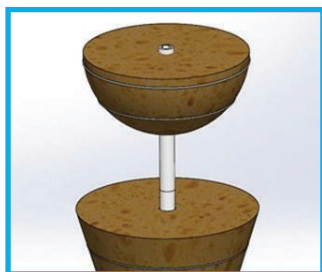
Collar



Long Rod



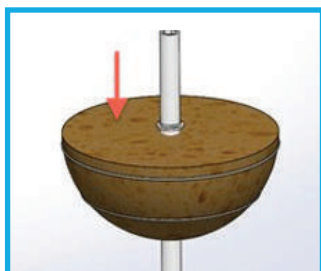
4" Platform



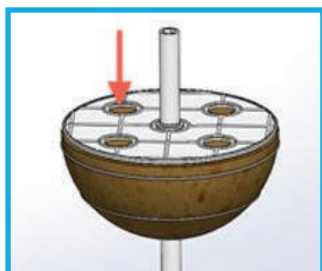
Add Cake



Collar



Long Rod



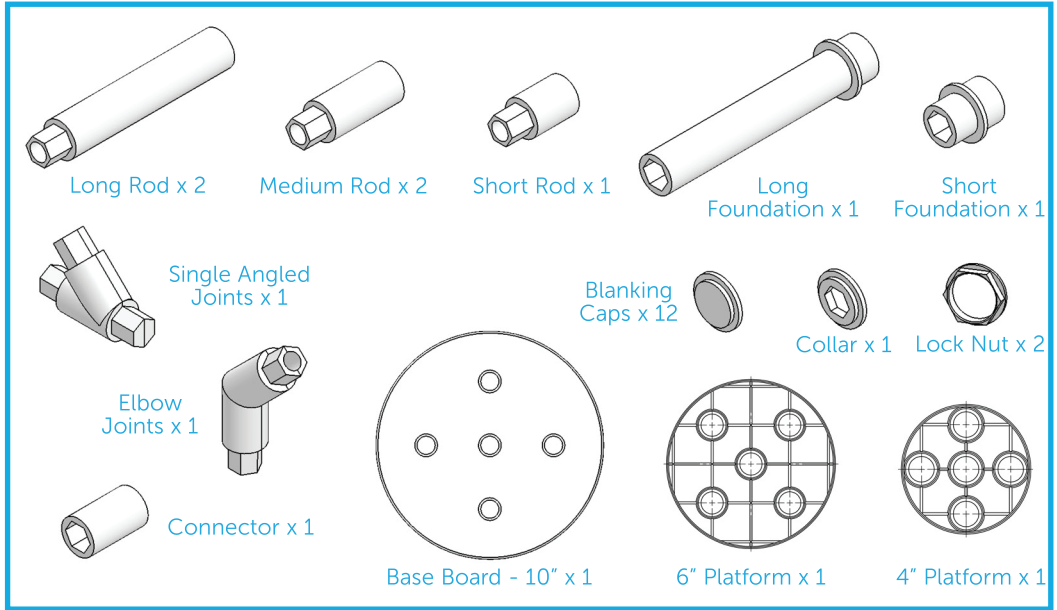
6" Platform



Add Cake



Fast Food



Cakes Used: 4" carved cake (Burger) & rice crispy treats with modelling chocolate (Fries & Popcorn)

Hints & Tips

There are all sorts of possibilities with this structure, as it has been used more as a stand than internal structure (hence no cake pictures on this one).

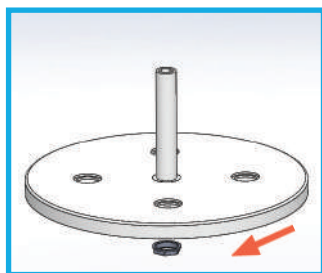
I have placed a "menu card" in front of the first angle joint, but this could just as easily be made out of cake (see last picture for an example).

The 6" platform is iced to look like a table cloth and the burger cake needs to sit on the outer edge of the platform to counter balance the weight of the 4" platform behind it. The fries are again on the edge of the platform but this time covering the rod that leads to the second platform.

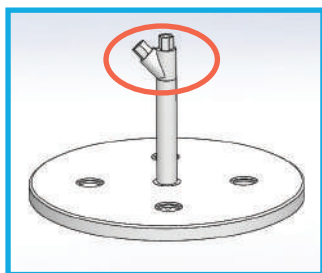




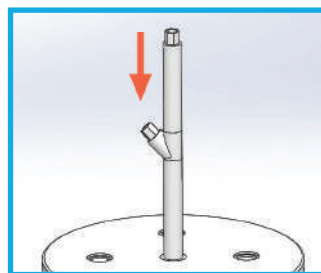
The popcorn tub is then slotted over the rod on the 4" platform.



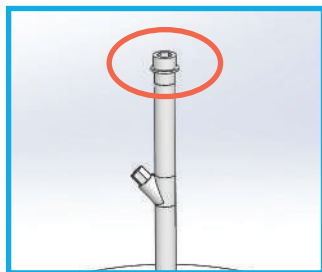
Lock Nut



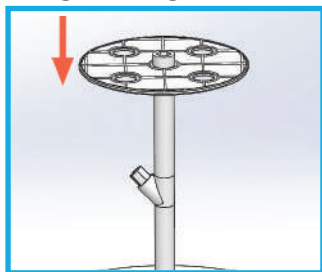
Single Angled Joint



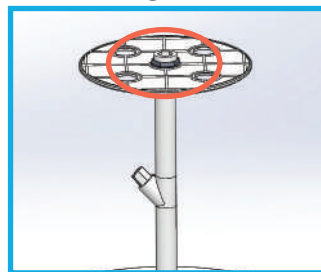
Long Rod



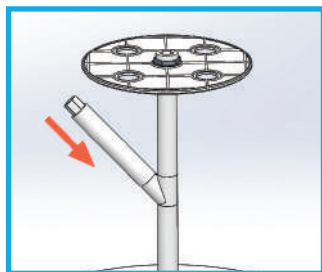
Short Foundation



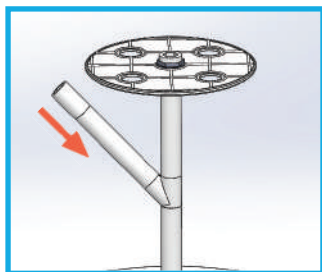
6" Platform



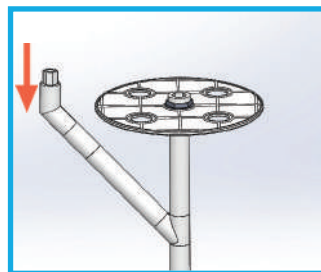
Lock Nut



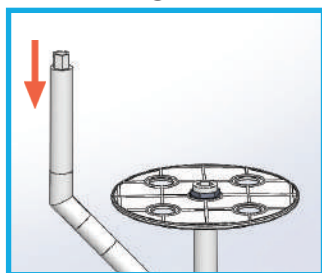
Long Rod



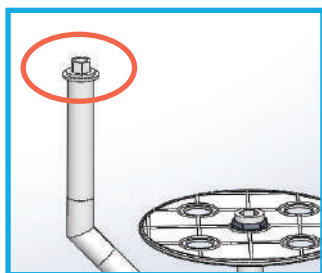
Connector



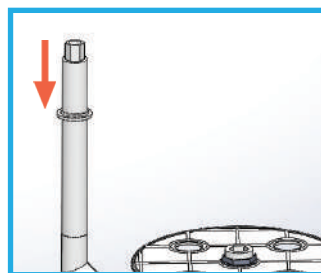
Elbow Joint



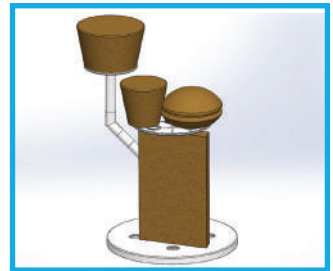
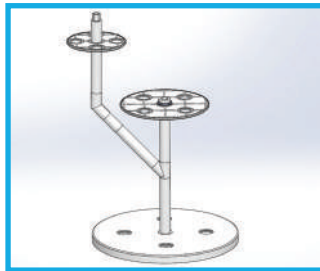
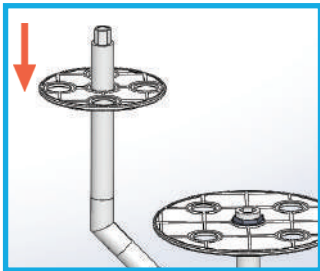
Long Rod



Collar



Medium Rod



4" Platform

Construction & Decorating Tips

There is no real right or wrong way to decorate your cakes as we all have different ways of working, but here are some suggestions to help you get the best from CakeFrame.

For some designs it will be obvious that you should build your cake and structure at the same time and cover it once the shape is complete (such as the Teddy Bear cake).

However, on other designs you may choose to decorate your cakes off the structure and add them to the design after icing it and allowing it to go firm (such as the Wedding cake or Chandelier cake).

The collar and "loose" platform allows you to do this easily, as you simply slot the cake (on its platform) over the rod and onto the collar. When slotted in place, gravity will hold the platform and cake in place. You may want to use a Cake Smoother on top of the cake you're adding.

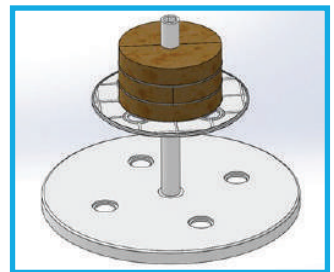
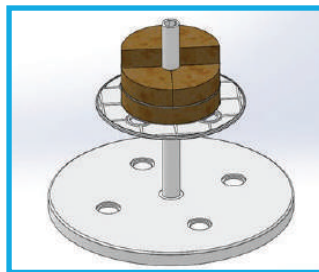
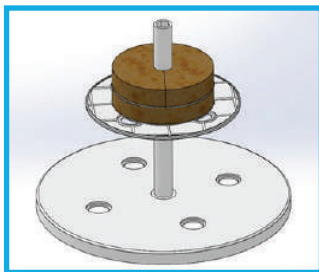
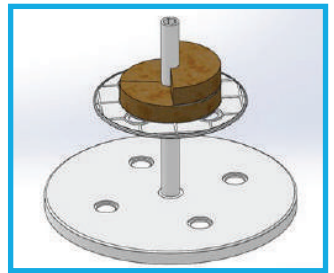
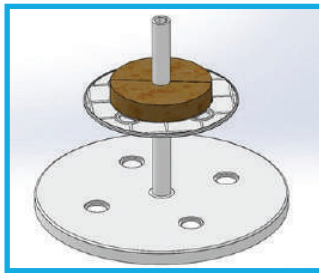
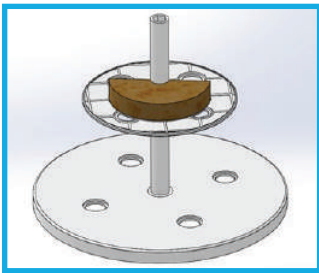
Blanking Caps: don't forget that these are suitable for both the base board and platforms. They allow the baseboard (or platform in some designs) to be covered smoothly with icing once pushed into place. They are not necessary when placing a platform amongst your cake structure (such as the Teddy Bear) but are more suitable when the underside of a platform carrying cake, would be exposed (such as the Sweetie Explosion) as they seal off any unwanted holes in the platform and stop your cake from drying out. Please note, none of the instructions show blanking caps being used. It is presumed that each platform and baseboard will be started with this already being done.

Making holes in cakes that have already been iced:

If you are dealing with a bottom or middle tier of a cake, it doesn't matter that the hole for your rod makes a hole through the icing, as the next tier will cover it. You can ensure that the rod is in the correct place by pushing a BBQ skewer up through the correct hole on the platform (that the decorated cake is sat on) push up all the way through the cake, then guide your rod over the skewer until its all the way down through the cake and can be secured in place.

If you are building cake layers and structuring CakeFrame as you go, then you can stack your cake in one of 2 ways:

1. Push each layer of cake over the rod (you can use a platform as a guide) so that you get the hole in the right place and the cake is supported by the platform, meaning the cake won't split as you push it over the rod; or
2. Cut your cakes in halves then make small "V" cuts into the centre cut of each half to accommodate the rod. Then layer your cake in a "brick laying format" in the desired design see picture (see pictures below).





Planning Your Own Cakes

Now that you've had a play with CakeFrame you'll see how easy it's going to be to design your own cakes whether that be a carved novelty cake or a tiered cake with a difference.

However wonderful as this product is, it will not defy the laws of physics so there are some things to bear in mind when you plan your cakes.

1. If your structure has its weight centrally balanced as close to the base board as possible, it will be more structurally sound than if the weight is high and off centre.
2. The height of your cake will also have an affect. If there is no weight to the bottom of the cake whilst it may be still be structurally sound transporting it may prove difficult. (We'll come to transporting your cakes in the next section).

It's like a skyscraper. Did you know that a skyscraper moves around 5ft from left to right at the top? So if a building moves this much imagine your structure in the car!

The beauty of CakeFrame is that you can do all of the planning more practically, with actual pieces in your hand, testing it with weights, where you plan to put them, small packets of icing or tins stacked onto the platform will work well.

Because there is no gluing or cutting required you can slot all the joints, platforms and rods together to see if your designs will work before you even get baking! When you do bake, you're safe in the knowledge that your structure will hold the desired weight and will make your cake stand proud!

Most of the retailers should have all CakeFrame parts available for you to see and try out so that you'll know what pieces you will need before you make a purchase.

Transporting Your Cakes

Transporting a cake is actually the worst thing you could do to it and yet how many of us are lucky enough to make a cake that only has to travel from the kitchen to the table!

Cake doesn't like vibration and the constant humming of a car engine can be enough to shake a soft structure, cracking the icing, making things fall off or even worse. CakeFrame, if used correctly will be secure, so that it should be able to cope with all of this. There is a slight freedom of movement in the joints, meaning that it will cushion any movement or vibration.

However, this comes with a word of warning...If you have built a really top heavy structure, with nothing but a rod attached to the base board you will find that whilst standing still the structure is secure, the vibrations and movements of the car may not agree with it. When you get to the other end of your journey you are likely to find that whilst the structure is still in place any delicate decoration you have made or any icing on the cakes may have cracked.

As I say, CakeFrame is strong and doesn't mind being moved about, but cake itself is not so durable.

That's where the other added bonus of CakeFrame fits in. Whilst the rods and joints slot together to form a strong joint, you haven't glued anything together, so they can be taken apart just as easily. Why not build this feature into your design, allowing you to transport your cakes separately, slotting your intact, perfect cakes, together on site!

Materials Of Choice

Cake Lace:

The pre-mixed gold was used on the Steam Punk Clock cake, piped through a #1.5 nozzle.

Isomalt:

I used pearlish Isomalt nibs on the Chandelier Cake, with bead moulds from Marvelous Molds.

White Isomalt was used on the castle cake.

Airbrush Colours:

A selection of Dinkydoodle paints were used to airbrush the following cakes:

Toadstools: red, orange and yellow

Castle : sky blue pearl

Topiary Tree: duck egg blue for distressing the pot.

Fast Food: yellow and brown mix for the fires, burger bun and popcorn glaze.

Lustre Dusts:

A selection of Dinkydoodle Lustre dusts were used on the following cakes:

Steampunk Clock: bronze, copper, bright silver, silver.

Topiary Tree : bronze for the base coat of the pot.

Roberta: silver



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